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double chocolate cake with clotted cream icing



- 125g butter, softened
- 175g light soft brown sugar
- 2 eggs
- 125g self-raising flour
- 1tsp baking powder
- 30g good cocoa
- 150g white chocolate
- 227g tub Rodda's clotted cream
- 250g icing sugar

Preheat the oven to 180°C/gas mark 4. Lightly grease and base line an 18cm loose-bottomed cake tin.

Using a sturdy fork, mash together the butter and brown sugar in a large bowl until they come together into a paste. Add the eggs one at a time, whisking well after each addition. Add the flour, baking powder and cocoa. Stir through until you have a lovely dark cake mix. Roughly chop 100g of the chocolate and add to the mixture along with 100g of the clotted cream. Stir to combine and transfer to the prepared tin.

Bake for an hour. Place a tray or some foil on the shelf below as a little of the fat may leak from the tin.

Meanwhile make the icing. Mix together the remaining clotted cream with the icing sugar and set aside.

Remove the cake from the oven. Leave in the tin for about 15 minutes then tip out onto a cake rack. Cool and split into 2.

Fill the cake with a quarter of the icing then cover with the rest. Grate or curl the remaining chocolate and scatter over the cake.

Time: Preparation: 20 minutes | Cooking: 1 hour

Makes: 10 slices

products used

farmhouse Cornish butter (<https://www.roddas.co.uk/things-we-make/product/farmhouse-butter/>)

<https://www.roddas.co.uk/recipes/recipe/double-chocolate-cake-with-clotted-cream-icing/>

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